

Wouter Burggraaf

After graduating in Chemical Engineering at University of Twente (1983) Wouter Burggraaf worked at Unilever Research & Engineering as project manager - unit operations Food & Drinks. He was involved as process and project engineer in developing, building and testing the first factories for Mayonnaise & Dressings according to the newly developed hygienic design principles. Many of these principles can be found back in the 52 EHEDG guidelines written later.

After that he became plant manager at Hertog Ice cream and built the new factory, the first one in The Netherlands to have a quality and environmental control system before it became mandatory.



Later he worked as technical director and, in the end, as managing director of Harimex, a company processing slaughterhouse blood with production locations in the Netherlands, Italy and Canada. He started a system for hygienic blood collection for slaughterhouses in Western Europe and Canada for food, feed and pharma applications.

Together with the last two jobs, and since 2004 full-time, he works as (international) trainer of Hygienic Design and consultant for both equipment manufacturers and food, feed and pharma companies. The bureau performs QuickScans in existing production sites, when contaminations occur without obvious reasons (recall / out of specification). Burggraaf & Partners also audits design of new equipment (>170 items) and complete lines concerning hygienic design, microbiological safety and cleanability (>200 production lines). Since 1993 he has trained more than 4,000 engineers from nearly all areas of equipment and processing.

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